



RIVERVIEW

CUSTOM STATIONS MENU



STATIONS & UPGRADES

Prices are per person unless noted.

SUITE SNACKS

A LITTLE SOMETHING (\$250)

Cheese platter, 12 chocolate covered strawberries, 2 bottles of rosé
Pepperoni pinwheels, chips, 20 light beers

NO HANGRY COUPLES (\$350)

Mimosa bar, cheese platter, & pull apart bread
Your favorite beer, hot mini grinders, & wings

LIBATIONS

SUPER PREMIUM BAR (\$12)

choose 3

Johnnie Walker Black
Crown Royal
Woodford Reserve

Hennesy
Bulleit Bourbon
Grey Goose Vodka
Belvedere Vodka

Bombay Sapphire Gin
Hendricks Gin
Casamigos Tequila

SPECIALTY WINES

La Marca (\$3pp toasting pour, \$175/case)
Veuve Clicquot (\$9pp toasting pour, \$675/case)
Dom Perignon (market price and availability)
Please ask your coordinator about specific wine upgrades!

LIBATIONS

BEER BAR BOOST (\$5)

Stony Creek Little Cranky IPA

City Steam Naughty Nurse Amber Ale

Hooker Blonde Ale

Angry Orchard Crisp Apple

Have a favorite in mind? Let us know and we'll get a price!

CRAFT COCKTAIL ADDITIONS

Ginger Beer- \$25/24 cans

Pomegranate Juice- \$5/bottle

Espresso for Martinis- \$12/liter

Apple Cider- \$5/gallon

Infused Simple Syrup (flavors: jalapeño, mint, herb etc.)- \$12/liter

SATELLITE BARS

Beer and Wine Bar for Cocktail Hour (\$500/bar)

Full Bar for Cocktail Hour (\$1,000/bar)

COCKTAIL HOUR STATIONS

NEW ENGLAND SEAFOOD (\$10)

Fried Clam Strips, Little neck clams steamed in butter & broth,
Prince Edward Island mussels in fra diavolo sauce
New England clam chowder
Add mini hot lobster rolls- MP

SHRIMP COCKTAIL DISPLAY (\$7)

Jumbo Atlantic tiger shrimp served with
spicy cocktail sauce and lemon garni

SUSHI BAR (\$10)

Freshly prepared tuna, avocado and California sushi rolls
served with wasabi and pickled ginger
specialty rolls available at a per-piece price

ANTIPASTI DISPLAY (\$7)

Assortment of Italian meats & cheese with marinated vegetables,
infused olive oils & artisanal breads

MEDITERRANEAN GRILLE (\$9.5)

A variety of marinated beef, chicken, sausage, and herb shrimp
accompanied by bold and flavorful salsas with lemon cous cous

MASHED POTATO BAR (\$5)

Smashed Yukon gold potatoes, accompanied by bacon, sour cream,
Vermont cheddar cheese, garden chives, brown gravy and butter

TUSCAN STYLE PASTA (\$6)

Served with herbed focaccia bread

choice of two:

Cavatappi with prosciutto, vodka sauce and sweet peas
Rigatoni Toscana with broccoli rabe, sausage, garlic and oil
Penne ala bolognese with ground filet mignon, sausage, and tomato
Farfalle primavera with seasoned fresh garden vegetables, basil and parsley
Orecchiette provencal with wild mushrooms, fresh tomato, and spinach
Campanelle carbonara with bacon, onion, sweet peas, and parmesan cream sauce
Jumbo cheese ravioli with gorgonzola cream sauce and roasted garlic
Tri-colored tortellini with sun-dried tomato pesto sauce

CARVING STATIONS

served with oven-fresh rolls

ROASTED TURKEY (\$5.5)

Roasted to a golden brown, served with cranberry orange relish and gravy

TRI-TIP STEAK (\$7.5)

Brown sugar chili powder rub with cilantro chimichurri

LEG OF LAMB (\$7.5)

Herb roasted and served with rosemary and mint demi

FRESH HONEY HAM (\$5.5)

Baked to a golden brown, served with honey Dijon sauce

CORNER BEEF (\$8)

Prepared in the traditional style with a honey mustard dipping sauce and rye bread

PASSED HORS D'OEUVRES

Seared baby lamb chop lollipops with pomegranate molasses (\$5)

Jumbo shrimp cocktail with spicy cocktail sauce (\$2)

Mini hot lobster rolls on butter toasted brioche with truffle butter drizzle (MP)

Bacon wrapped short rib skewers with blood orange crema (\$2)

Duck confit sliders with napa cabbage slaw and rosemary cranberry chutney (\$3)

Seared scallop with wilted arugula, smoked paprika oil mini plate (\$3)

Burratina with pistachios and truffle honey mini plate (\$3)

CHEF'S TABLE CUSTOMIZATIONS

*Choose a specific theme for your chef's table items!
These accompany the charcuterie board, fresh fruits & vegetables, dips, spreads and sangrias at the heart of your cocktail hour!*

BACKYARD BBQ (\$3)

Pulled BBQ chicken, mac & cheese and cornbread

INDIAN FUSION (\$3)

Tandoori chicken, saag paneer, & vegetable thoran with naan

BREAKFAST FOR DINNER (\$4)

Breakfast potatoes, sausage links, and French toast bake

BAR CLASSICS (\$3)

Onion rings, buffalo boneless chicken wings, and spinach dip

ISLAND FLAIR (\$4)

Jerk chicken, fried plantains, and tropical shrimp

MANGIA ITALIANO (\$3)

Calamari, pasta (penne ala vodka or tortellini with pesto), and meatballs marinara

MEDITERRANEAN MIX (\$4)

Keftedes, tomato & feta cous cous and falafel with tzatziki sauce and pitas

DESSERT STATIONS

VIENNESE TABLE (\$12)

Decadent miniature desserts including cannoli, fruit tarts, opera torte, French macrons, éclairs, mini coconut cakes, tiramisu, chocolate dipped strawberries, German chocolate cake, a selection of homemade cookies and more!

ESPRESSO & CAPPUCCINO BAR (\$5)

Made to order espresso and cappuccino coffees served with biscotti, sambuca, Baileys, Frangelico, Kahlua, Chambord, limóncello, Godiva white chocolate liqueur, and amaretto disaronno

SUNDAE BAR (\$5)

Chocolate, vanilla and your choice of a third ice cream flavor!
Delicious assortment of sweet and crunchy toppings, hot fudge, caramel, marshmallow fluff, freshly whipped cream, and cherries

GELATO STATION (\$7)

Selection of five gelatos imported from Italy, scooped to order with indulgent sweet and crunchy toppings, sauces & freshly whipped cream

DOUGHNUT WALL (\$5)

The doughnut shop classics displayed for your guests to enjoy
Take to-go for \$6!

TRAYS OF PASTRIES AND COOKIES (\$6)

Two trays per table of pastries including cream puffs, éclairs, gourmet cookies and more!

TRAYS OF ITALIAN COOKIES (\$8)

Two trays per table of cookies including, biscotti, pignoli, seven-layer rainbows, sfogliatella, cannoli and more!

CUSTOM STATION

Are you picturing a dessert station we don't have? Don't be afraid to ask!
We are always happy to chat with our chefs and see if we can customize a station for you!

LATE NIGHT STATIONS

“Late night” served after dessert, during dancing.

BUILD YOUR OWN BURGER (\$5)

Petite burgers seared to order on a brioche bun, accompanied by iceberg lettuce, tomato, bacon, onion, crumbled bleu cheese, American cheese, pickles, assorted condiments

Served with French fries

STREET TACO CART (\$7)

choice of three

Cajun shrimp, pork carnitas, crispy red snapper, ground beef or shredded chicken. Accompanied by cabbage lime slaw, lettuce, tomato, cheddar cheese, sour cream, guacamole, lime, and fire roasted salsa with hard or soft shell tacos

CHICKEN WINGS (\$6)

choice of three

Mild buffalo, hot buffalo, garlic parmesan, Thai chili, barbecue or sweet & sour. Accompanied by bleu cheese sauce, ranch dressing, carrots, and celery

MAC & CHEESE BAR (\$6)

choice of two

Original mac and cheese, chicken and broccoli, pulled pork & jalapeno, Philly style (steak, onions & peppers), or old school (mac and cheese with hot dogs)

ALL AMERICAN GRILLED CHEESE STATION (\$5)

Classic all-American grilled cheese on Texas toast, grilled cheese with bacon, and caprese melt

served with French fries

LATE NIGHT STATIONS

FRENCH FRY STATION (\$4)

choice of three

Sweet potato with maple aioli, Cajun curly with spicy ranch, Tots with “fry sauce”
Traditional crispy with ketchup, Waffle with bacon cheddar sauce, Gravy cheese steak
fries

CHICKEN ‘N WAFFLES (\$6)

Crispy fried boneless chicken served with warm waffles and
choice of two sauces: sriracha honey, avocado ranch, bourbon BBQ, maple bacon

DIVE BAR (\$5)

Classic buffalo boneless chicken wings, onion rings and pretzel bites with cheese

BREAKFAST FOR DINNER (\$4)

Tater tots, sausage links, and French toast bake
served with bourbon maple syrup

FOODIE FAVORS

Stationed by the exit at the end of your event for your guests to take home.

SOFT PRETZEL VENDOR (\$4)

Jumbo original, and mini bite pretzels accompanied by
mustard and melted cheddar

Add sides of chocolate sauce (\$1)

POPCORN CART (\$4)

Freshly popped corn, with a variety of sweet and savory sprinkle toppings

HOT BREAKFAST SANDWICHES (\$6)

Bacon egg & cheese and sausage egg & cheese sandwiches
wrapped and ready to-go!

COOKIES...ON THE GO!! (\$6)

choice of three

Jumbo soft freshly baked chocolate chip, oatmeal raisin, sugar,
Peanut butter, double chocolate chunk or m&m cookies.

Packed in a take-home treat bag for your guests!

ASIAN TAKEOUT (\$6)

General Tso's Chicken over fried rice in classic to-go containers!

Add to any Exit Station:

Bottles of Water \$1pp

Coffee & Tea with to-go cups \$1pp

Hot Chocolate & Marshmallows with to-go cups \$1pp

BOOST YOUR PARTY

Ways to enhance and keep the party going!

EXTRA TIME

Includes the open bar!

Half Hour (\$8)

1 Hour (\$12)

UPLIGHTING (\$500)

One color for dinner, one for
dancing!

AFTER PARTY TAKE AWAY

Dishes packaged to-go as catering for your off-site after party!
These stations cannot accommodate substitutions or customizations.

All accompanied by plates, napkins, and utensils
10 SERVINGS (\$75)

DIPS

choose 1 flavor

Buffalo chicken with tortillas
Pepperoni pizza with garlic
bread sticks
Taco with tortillas

GRINDERS

choose 1 flavor

Ham & cheese with chips
Turkey & cheese with chips
Sausage and peppers
Italian cold cuts with chips

PULL-APART BREADS

choose 1 flavor

Pepperoni pizza with marinara
Cheeseburger
Bacon, cheddar, ranch

CLASSY

Classic charcuterie board with assorted meats, cheeses and crackers

BALL PARK HOT DOGS

Hot dogs and buns served with packets of ketchup and mustard

PRETZEL CART

Mini soft pretzel bites, cheese dip and mustard

WINGS

choose 1 flavor per serving

Thai Chili, BBQ, Classic Buffalo, Garlic Parm
served with ranch or blue cheese and carrots

BBQ

Pulled pork and corn bread

LATE NIGHT SNACK

Nashville hot chicken mac & cheese

ASIAN TAKEOUT

General Tso's chicken and fried rice

PLEASE NOTE

**All prices are subject to a 20% operational charge and current CT sales and use tax.*

All guests will be included on the per person pricing
Menu items and prices are subject to change.



RIVERVIEW

riverviewcatering.com